Volume 5 Issue 5

The Newsletter for the Harbor Point Community

May 2017



May 2-NFNCC Meeting at 6pm. As we begin a new year, we welcome you to come learn, enjoy and get to know what we are all about. Our purpose is to promote a better community for residents through group action. We aim to improve and beautify our neighborhood.

Owners and residents are always welcome to attend any of our meetings

May 6-HPPOA meeting starts at 10am. This is the biggest and most important meeting of the year. In addition to discussing the usual information at the meeting, we will vote for board member positions and a possible increase in our association dues.

BOARD NOMINEES

Don Motley

Sandy Drury

Also vote for or against a dues increase

May 6 NFNCC Fish Fry starts at 5:00. This is historically our most popular meal. Cost is \$10 for fried fish, french fries, hush puppies, coleslaw, dessert and a drink. Another dollar will get you extra dessert.

May 14 Mothers Day

May 16th The pool opens for the 2017 season. A key will be assigned to you and is required to open the gate, the wristband is required to be in the pool area.

Get your key and 4 wristbands for \$40 in the office during normal business hours. Additional tags are \$10 each up to 4 tags. You must be current on your POA dues.

May 27 Pulled Pork Fundraiser

May 29 Memorial Day



MEGIBORS UPDATE

Watch for the new fawns. Be the first to send pictures



Adult water aerobics again this summer at the Harbor Point pool. Classes will be held will be held three times a week, on Tuesday, Thursday and Saturday, from 10 a.m. to 11 a.m. All Harbor Point residents, women and men, are very welcome and encouraged to attend for a good workout session, which is gentle on the joints, and some good fellowship. Water weights and flotation devices are encouraged and will enhance your exercise experience. The anticipated start date is the first week of June, but this depends on the water temperature of the pool; we want it to be comfortable and not chilly. Stay tuned for more details as we get closer to the date, and all of this is pending Board approval which should be coming shortly.* For more details you can PM Pat Lawrence on Facebook or e-mail at pat@rwlcpa.com.

*Water Aerobics was approved by the Board on 5-2





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OFFICE TIDBITS

By Lisa Risler Office Manager

<u>Lisa is taking a break and won't be in the office until</u> further notice...

Office hours are from 10 a.m. to 2 p.m. Tuesday through
Saturdays. Debbie and Charlotte will be in the office until
Lisa returns

E-mail address: hppoa@windstream.net

If you sell a lot in here, let us here in the office know. We don't know from the county, so you or the new owner MUST come in here to get it straight so the former owner does not get billed for property no longer theirs. (or yours!)

Always remember we have <u>financial statements</u> in here for every month and a yearly one available April 1st. Deed Restrictions are available as well as many other documents you may find of help. Drop in the office and see what we have going on!

Deed Restrictions are available anytime at the office.

PUT ON YOUR CALENDER

POA dues was past due if not paid by April 30 May 6 -HPPOA meeting 10am
May 16th The pool will be opening.

A lot of last years pool keys still out and have been chared the \$20 fee for not returning them, so if you have a pool key sitting around, bring it back to the office.

<u>The pool will be opening on May 16th</u>. We are issuing keys and wristbands now. You must be current on your POA dues and charge is \$40 for 1 key and 4 wristbands that are good for the entire season. <u>New hours are 9am to Sunset</u>

. "Lost and Found" is located at the HP gate"

Please join the Facebook account called Harbor Point POA. I am not on any other groups and do no announcements anywhere else, so this is the place for office news and tidbits.

Lisa Risler



NEGEORS FOR NEGEORS COMMUNITY CLUB

Come join us on May 2, 2017
Meeting. at 6pm
Dues are \$10.00 for the year
(\$10 if you want a t-shirt).



June 6, 2017 meeting at 6pm





I 134, **Danny and Dawn Hardt** D 158, 159, 160, **Brian and Linda Briggs** B 4-5 **Rod Burns**

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2017 FUNDRASIERS

EASTER BAKE SALE











The cutest little girl won the big Easter basket. She was so excited she left before we could get her name or a picture.







JJ (**Jason Hearnsberger Jr** won the Bunny He lives with his Mommy, his sister and great grandparents the **Melder's**



Pogi was the lucky recipient of the Doggie Basket



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May 6-HPPOA meeting 10am
VOTE for board member positions
Don Motley
Sandy Drury

May 6 at 5:00pm Fish Fry Fundraiser



(made a little change)

. <u>Cost is \$10</u> for fried fish, french fries, hush puppies, coleslaw, <u>dessert</u> and a drink. Another dollar will get you extra dessert.

May 27 <u>Pulled Pork Fundraiser</u> 11am at the Clubhouse \$10.00 a plate. Pulled Pork sandwich, coleslaw, baked beans, dessert and a drink.

If you had the Newsletter emailed, you could enjoy all the pictures in color.



May-2 -NFNCC meeting 6pm June 6- NFNCC meeting 6pm





We are constantly striving to find new topics of interest for the **Newsletter** and thought it would be interesting to find how we all got to **Harbor Point**. So tell us your story.

Please provide your response to **Billie Harris** or **Kay Culpepper**.

Newsletter e-mails

pettyhouston@aol.com billieh426@aol.com alice.lankford@windstream.net jharris18289@sbcglobal.net kay2culpepper@yahoo.com

SPORTS WORLD

THE SHOOT -OUT between the HOUSTON ROCKETS and the SAN ANTONIO SPURS starting tonight should prove to be a great series for the 2nd round of the NBA playoff series. Both teams are loaded with talent and everyone is expecting a very high scoring series. Maybe James (THE BEARD) Harden and his ROCKET team-mates will have good luck and high scoring and move on to the third round of the NBA playoffs. Go for it ROCKETS!! The HOUSTON TEXANS had an excellent draft this year in my opinion. Clemson beat Alabama for the national collegiate championship this year and for the Texans to get Clemson's all-American QB DeSHAUN WATSON and DT CARLOS WATKINS along with RB D'ONTA FOREMAN from Texas is almost beyond belief. With the defense back in full health, the TEXANS May well be a force to be reckoned with this year. THE EYES OF TEXAS WILL BE UPON THEM! Of course, the DALLAS COWBOYS may want to have a shoot-out with the TEXANS. How about those HOUSTON ASTROS? They are leading the AL west with a record of 15-9. I have a good feeling about their team this year. HOPEFULLY, THE GREAT STATE OF TEXAS WILL HAVE A BANNER YEAR WITH ALL OUR SPORTS TEAMS!! YEA!!! That's all for now from your friendly neighbor

Tony (WHO DAT) Lemoine.

Yall keep the shiny side up and have a good one!



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Mother's Day: Celebrations and Traditions

The official Mother's Day holiday arose in the 1900s as a result of the efforts of Anna Jarvis, daughter of Anna Reeves Jarvis. Following her mother's 1905 death, Anna Jarvis conceived of Mother's Day as a way of honoring the sacrifices mothers made for their children. After gaining financial backing from a Philadelphia department store owner named John Wanamaker, in May 1908 she organized the first official Mother's Day celebration at a Methodist church in Grafton, West Virginia. That same day also saw thousands of people attend a Mother's Day event at one of Wanamaker's retail stores in Philadelphia.

Following the success of her first Mother's Day, Jarvis—who remained unmarried and childless her whole life—resolved to see her holiday added to the national calendar. Arguing that American holidays were biased toward male achievements, she started a massive letter writing campaign to newspapers and prominent politicians urging the adoption of a special day honoring motherhood. By 1912 many states, towns and churches had adopted Mother's Day as an annual holiday, and Jarvis had established the Mother's Day International Association to help promote her cause. Her persistence paid off in 1914 when President Woodrow Wilson signed a measure officially establishing the second Sunday in May as Mother's Day.

Anna Jarvis had originally conceived of Mother's Day as a day of personal celebration between mothers and families. Her version of the day involved wearing a white carnation as a badge and visiting one's mother or attending church services. But once Mother's Day became a national holiday, it was not long before florists, card companies and other merchants capitalized on its popularity.

While Jarvis had initially worked with the floral industry to help raise Mother's Day's profile, by 1920 she had become disgusted with how the holiday had been commercialized. She outwardly denounced the transformation and urged people to stop buying Mother's Day flowers, cards and candies. Jarvis eventually resorted to an open campaign against Mother's Day profiteers, speaking out against confectioners, florists and even charities. She also launched countless lawsuits against groups that had used the name "Mother's Day," eventually spending most of her personal wealth in legal fees. By the time of her death in 1948 Jarvis had disowned the holiday altogether, and even actively lobbied the government to see it removed from the American calendar.





Memorial Day, observed the last Monday in May, is a federal holiday in the United States. Declared by an act of Congress in 1971, the holiday honors all those who have died in American wars.

Originally called Decoration Day, Memorial Day was made official by the national commander of the Grand Army of the Republic, General John Logan, on May 5, 1868. It was initially declared as a day of remembrance for the U.S. soldiers who died during the Civil War, but it eventually became a day of remembrance for American soldiers who died fighting any war.

On the first Decoration Day, while General James Garfield made a speech, 5,000 people decorated the graves of 20,000 Union and Confederate soldiers buried at Arlington National Cemetery. By 1890, the day was recognized by the northern states, but the South rejected the holiday until after World War I, when Memorial Day no longer was a day declared to commemorate Civil War soldiers, but all American soldiers who died in war.

Though more than 24 cities and towns have claimed to be the birthplace of Memorial Day, President Lyndon Johnson declared Waterloo, New York the official birthplace in May 1966. The holiday became an official holiday in 1971, but was not recognized until 1973, when New York became the first state to acknowledge the holiday. Memorial Day is typically observed by visiting cemeteries or memorials, attending family gatherings or participating in parades.

The first Memorial Day observance took place in Arlington National Cemetery in 1868, three years after the Civil War ended. As of 2015, people still place small flags on each grave in Arlington National Cemetery each Memorial Day. The Office of Veterans Affairs encourages all Americans to observe a moment of silence at 3 p.m. each Memorial Day to honor these fallen heroes and reflect on the true meaning of the holiday.



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PENNE WITH MUSHROOMS, CORN, AND THYME

16 oz. uncooked penne pasta

3 Tbsp. unsalted butter divided

2 Tbsp. extra virgin olive oil, divided

1 1/2 lb. cremini mushrooms, quartered

2 ½ cups fresh corn kernels (about 4 ears)

6 oz. cream cheese, softened

3/4 cup half and half

1 ½ Tbsp. fresh thyme leaves

1 tsp. kosher salt

1/2 tsp. black pepper

1/2 tap. brack pepper 1/4 cup fresh chives, cut in 1 inch pieces (about 3 oz.)

Cook pasta in salted water according to package directions. Drain pasta, reserving 1 ½ cups cooking water. Heat 1 ½ tablespoons of the butter and 1 tablespoon of the oil in a large Dutch oven over medium high. Add half of the mushrooms and cook stirring occasionally, until lightly brown, about 6 minutes. Transfer mushrooms to a plate. Repeat the process with remaining butter, oil, and mushrooms. Return mushrooms to Dutch oven. Add corn, cook, stirring often until is tender, about 5 minutes. Add cream cheese, half and half, thyme, salt and pepper. Cook stirring constantly, until cream cheese is melted and the mixture is smooth. Add pasta, and continue to combine. Stir in reserved cooking water, ¼ cup at a time, until sauce reaches desired consistency. Discard any remaining cooking water. Top servings evenly with chives.

SHRIMP BOIL PASTA

1 lb. uncooked gemelli or casarecce pasta

16 oz. smoked sausage, cut into ½ inch-thick slices

2 cups chicken broth

2 cups fresh corn kernels (about 3 ears)

2 lb. raw peeled and deveined large shrimp

2 ½ tsp. Old Bay seasoning

1 TBSP. fresh thyme leaves

1 bunch scallions, sliced (about a cup)

2 TBSP. fresh lemon juice (from 1 lemon)

Cook pasta in salted water according to package directions. Drain and transfer to a large serving bowl, cover to keep warm. While pasta cooks, cook sausage in a Dutch over medium high stirring occasionally, until browned, about 5 minutes. Drain and discard pan drippings. Stir in broth and corn. Bring to a boil and reduce heat to medium-low, and simmer, until corn is tender-crisp, about 5 minutes. Add shrimp and Old Bay seasoning to sausage mixture, stir to combine. Cover and cook until shrimp are done, 2-4 minutes. Remove from heat, and stir in scallions and lemon juice. Add shrimp mixture to pasta, toss gently to combine. Sprinkle with thyme.

TOMATO CARBONARA

12 oz. uncooked dried fettuccine

1 cup chopped bacon (about 9 oz.)

2 pt. multicolored cherry tomatoes

2 shallots, thinly sliced (about ½ cup)

2 garlic cloves, minced

3 large egg yolks

2 oz. Parmesan cheese, grated (about ½ cup, plus more for serving)

3 Tbsp. chopped fresh chives

3 Tbsp. chopped fresh flat leaf parsley

½ tsp. black pepper

Cook pasta in salted according to package directions. Drain, reserving 1 ½ cups cooking water. While pasta cooks, cook bacon in a large skillet over medium high heat until crisp. about 5-6 minutes. Transfer bacon to a plate lined with paper towels to drain, reserve 2 tablespoons drippings in skillet. Add tomatoes to skillet, and cook, stirring often, until softened about 3 minutes. Add shallots and cook, stirring often, until shallots and tomatoes are softened, 3-4 minutes. Add garlic, cook, stirring constantly, 1 minute. Add 1 cup of the reserved cooking water, bring to a boil. Remove from heat, and stir in pasta. Stir in egg yolks, 1 at a time until thoroughly combined. Return skillet to medium-low and cook stirring constantly, until sauce is slightly thickened and creamy, 2-3 minutes. Remove from heat, stir in bacon, cheese, chives, parsley, and pepper until cheese melts and sauce is smooth, adding remaining ½ cup cooking water if necessary to reach desired consistency. Top servings evenly with grated Parmesan.

OUTDOOR REPORT



Kalob Bentley and a friend had a good Easter morning! 35 total all caught from 6am-9am on the bulkheads. It was a great week of vacation with multiple days like that! Needless to say Kalob will have a lot of fish in the freezer

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SERVICE

We will print services, and items for sale, at no charge **Rules that apply:** 25-word minimum, e-mail the newsletter by the 20th of the month.

Anything deemed questionable by the Editor will not be printed.

Real estate for sale will not be printed Please contact harborpointresort.com to advertise lots or homes for sale.





Call Tammy for appointment Home: 936-594-2377 Cell: 281-450-0526 Currently Servicing Harbor Point Residents

GOT A SLOW COMPUTER?

"Get what's best for you, Not what's easiest for them!"

Allen's PC Repair PH: 936-661-4814



YourComputerGuyTX.weebly.com

Items for sell at the GUARD GATE Drinks are 50 cents







Regular and Diet Cokes, Dr Pepper, Sprite Sunkist Orange Pepsi Bottled Water

Candy is 75 cents



Pay Day Bars Peanuts Chips Rice Krispie Treats Chocolate Candy Bars

Golf clubs and balls, horseshoes, washers, and a basketball, are at the Guard Gate.

Anyone can check them out.

E.I.D. is a communication service know as

Emergency Information Distrbution

After You Join You Will Receive a Monthly
E-Mail Newsletter from NFNCC
Emergency Information will be
Text to your Cell Phone
Check the Website for Further Information

http://www.harborpointresort.com/EID/

HARBOR POINT

Property Owners Association

Office: 936.594.7853 Fax: 936.596.9959

Office Hours: 10am to 2pm

24 Hour Gate: 9 3 6 . 5 9 4 . 2 0 9 9

Tues - Sat

E-Mail: hppoa@windstream.net 122 Trinity Dr. Trinity, TX 75862

